Punto Final Malbec

SHELF TALKER

Punto Final

₹ MALBEC





AWARDS

91 Points | *James Suckling*, 2021, 2022 90 Points | Robert Parker, 2019 Best Buy | Wine Enthusiast, 2021

TASTING NOTES

This wine has a ruby red color with violet hints. Its aromas are intense and complex. Flavors of herbs such as fresh parsley, menthol and tomato leaf along with orange peel, strawberry and plum. On the palate it is sweet and juicy with soft tannins, followed by a fresh and lingering finish.

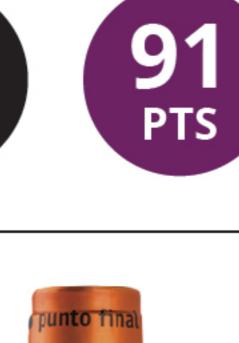
FOOD PAIRING

Steak, pork, lamb, salmon and poultry.

VARIETALS

100% Malbec





₹ MALBEC

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PTS

BEST

BUY

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MALBEC



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